



**NEDERBURG**

South Africa's  
most awarded wine.



## 2009 NOBLE LATE HARVEST

### Background

Tradition and talent blend with passion, precision and patience at Nederburg, where classically structured wines are made with vibrant fruit flavours. Nederburg's hallmark combination of fruit and finesse continues to be rewarded around the world. The winery was awarded the trophy for the most successful producer on the Old Mutual Trophy Wine Show in both 2009 and 2008, and produced the winning Shiraz in the 2009 Syrah du Monde in France, as well as in the 2008 Lexus WINE Shiraz Challenge. Nederburg was also the International Wine & Spirits Competition's most successful South African wine producer in 2009 with 14 best-in-class ratings. The winery is frequently honoured in the Tri-Nations Wine Challenge, involving New Zealand and Australia. It also performs extremely well at the annual Veritas Awards (in 2009 winning the second highest number of double gold and gold medals), as well as the Michelangelo International Wine Awards. It has earned trophies, gold medals and best-in-class ratings on the annual International Wine & Spirit Competition in London, bringing home two trophies in 2009. Two of the cellar's wines are also rated five stars in the 2010 edition of the Platter's South African Wine guide. These are just some of the many accolades earned by Nederburg where hand-crafted, micro-cuvées for specialist winelovers and beautifully balanced and accessible wines for everyday enjoyment are made with equal commitment.

Nederburg is exported to key global markets in the UK, Europe, North America and Australasia, where it is steadily building a presence and reputation for elegantly styled wines with fruit-rich flavours. Its growing success is the result of an extensive infrastructure that includes ongoing viticultural research, implementation of pioneering vineyard practices, sourcing of top-quality grapes; major investment in cellar facilities and an international marketing and distribution network.

Razvan Macici heads the team as Nederburg cellarmaster. He is supported by two winemakers who work closely under his direction. They are Wilhelm Pienaar, who produces the red wines and Tariro Masayiti, who makes the whites.

Some recent successes of the 2008 vintage of this wine include winning a Grand d'Or Medal on the 2009 Michelangelo International Wine Awards, earning a gold medal at the 2009 Veritas Awards, being awarded the International Late Harvest Trophy, South African Late Harvest Trophy and a gold medal at the 2009 International Wine Challenge and being rated five stars in the 2010 Platter's South African Wine Guide. (The trophy for best noble late harvest dessert wine was awarded to the 2007 vintage of this wine on the 2009 Old Mutual Trophy Wine Show.)

### The Winemaster's Reserve Collection

Nederburg's core super-premium wines are accommodated in The Winemaster's Reserve ensemble, named to honour the long-established tradition of winemaking excellence. These classic wines treasure the integrity of our grapes in every step of the wine-growing and winemaking journey. Every glass demonstrates an unwavering commitment to world-class vineyard and cellar skills.

The 2009 vintage of the Winemaster's Reserve Noble Late Harvest is made from a blend of Chenin blanc (87%) and Muscat de Frontignan (13%) grapes.

### Vineyards

The grapes were sourced from vineyards in the Paarl, Durbanville and Darling areas. The vines, situated some 120m to 160m above sea level and planted between 1984 and 1993, are grown in Tukulu and Oakleaf soils. Grafted onto nematode-resistant rootstock Richter 99, the vines received supplementary drip irrigation.

### Winemaking

The botrytis cinerea (noble rot) grapes were strictly selected and harvested by hand at 35° to 45° Balling during March and April. The fruit was destemmed in the cellar prior to pressing and then cool-fermented in temperature-controlled stainless steel tanks for a period of six weeks. After fermentation, the wine was blended, stabilised and sterile-filtered before bottling.

### Winemaker

Tariro Masayiti

### Colour

Brilliant gold with lime-green specs

### Bouquet

Aromas of fresh honey, pineapple, dried apricots with attractive floral and spicy notes

### Palate

Classic with a perfectly balanced mouthfeel, bursting with flavour and followed by a lively aftertaste

### Food suggestions

Excellent served with patés, blue cheeses, desserts, cakes, pastries and tarts

### Alcohol

11,01%

### Residual sugar

220 grams/litre

### pH

3,30

### Acidity

9,50 grams/litre

